Daily Eagle

WOMAN AND HOME.

GOOD MANNERS AMONG GIRLS AND BOYS IN FRANCE.

Physical Development—An Expert in Human Hair—Oatmeal—Old Newspapers—"Punch and Judy"—Working Girls—Cleaning Pictures.

I must not forget our children. It would be gross ingratitude. They were agreeable and very good little people, and helped me to pass many hours pleasantly. It seems to me that I never saw a cross, or uncivil, or disobedient French child. There is no fretting among the girls and no fighting among the boys. They are nicely mannered, too; less shy and awkward than the Anglo-Saxon youngster is apt to be; quicker in speech, in salutations, and in the small courtesies of their age. It was pretty to see these boys and girls greet each other of a morning. Marcelle, who was 12 years old, put out her cheek to be kissed by Henri, who was 11 years old; then, without any blushing, without any awkward consciousness, they linked hands and ran to join their comrades.

All were confiding and affectionate, and evidently liked to be petted and kissed by their elders, whether these were male or female. Yet there was a kind of etiquette in the manner of receiving a salutation. Marie, who was 14, offered her forehead to a gentleman; her two younger sisters offered the cheek; little Camille put up her lips. I was struck with the delicacy of our Tunisian in bidding farewell to our juveniles. He kissed the boys on the cheek and then shook hands with the girls, saying to each, "Adieu, mademoiselle." I, sinner, that I am, and by no means a young sinner, was less considerate. I kissed all the girls up to 14, and then kissed the boys by way of penance.

One characteristic of these small ladies struck me as specially commendable, and even downright wonderful. They seemed to have no vanity of dress; they wore frayed and faded frocks without shame or fretting; even on Sundays they were resigned and smiling in plain muslin or alpaca. Monsieur B., as I was told, could show his millions of francs; yet his daughters, 10, 12 and 14 years old, romped about in well-worn calico and darned hosiery, the skirts and stockings both so outgrown that not seldom one would see a patch of rosy knee between the top of the one and the bottom of the other. I fear that the female offspring of an American capitalist would not put on such frugal toilets without a deal of sulking and whimpering. But parental authority still counts for something in France, and in Europe generally. Economy, too, is as yet respectable and widely practised. Finally, there is the need of putting aside a dowry to insure the marriage of a daughter, and the little demoiselles themselves would rather dress in sackcloth than face the probability of old-maidenhood.—La Banche (France) Cor. New York Post.

An Expert in Human Hair.

Mme. Shaw is an expert in human hair. She studied the subject.

"Ah," said she, "why is it you ladies of New York, and the American women generally, are so careless about your hair, and if you have lost it, why so economical in purchasing this adornment? You do not hesitate in giving ten, twenty or more dollars for 'a love of a bonnet,' but will hesitate in buying the artistic arrangements in hair made to supply nature's defects, and that are so essentially necessary for your good appearance."

"That is a novel idea," said the reporter, "but doubtless you are correct. Tell me why we lose our hair while young and otherwise hearty."

"Oh, for many reasons. First, you do not take proper care of it. Foreign women of all classes wash, comb and brush their hair frequently. Take a practical illustration. Mrs. Blank notices that the tails of her carriage horses grow shorter and thinner every day and asks John the reason for it. He professes not to know. She then goes to the dealer from whom she purchased the horses. He quickly replies, 'It is because your coachman neglects to wash, cut, comb and trim their tails.'

"So," says madame, "it is gross neglect with you ladies. You give more attention to any other part of your person than the locks which should be your crown of beauty. And you are in a hurry; you have so many distractions. Your mothers and women twice your age have many of them luxuriant hair, for when they were young it was still the custom to brush the hair at night and wash the scalp frequently. Ladies cover their bald heads, but if they did not what a droll sight any ordinary audience would present."—New York Journal.

The Physical Development of Women.

Any one who carefully notices the women seen upon New York streets and places of amusement will be struck by the large number of robust girls and women of great physical development. This is to be attributed, we think, to more general knowledge of the laws of health, to the improvement in the quality and preparation of food, and to sanitary conditions, and to increased participation in outdoor sports.

But these conditions do not prevail to the same extent in the country as in the city, and a warning against undue optimism has followed the encouraging opinions of the Boston surgeon. In a recent commencement address, Gen. Stewart L. Woodford has again called attention to the unfavorable features of the life of farmers' wives; their isolation; the imposition of an amount of work which saps their vitality; their poor food; their lack of change and recreation, and the tendency, which naturally follows, to brooding over religious or other subjects. The result is a discouragingly large percentage of insanity among the women of rural neighborhoods. Attempts to substitute farming villages for scattered farmhouses, to introduce social recreations, and like efforts have been made or suggested again and again, but the fact remains that the woman of the city is usually more healthful and has more vitality than the woman of the country. There is a problem here still for our physicians and students of sociology. But it is pleasant to be assured by competent experts that the charge that American women are composed merely of skin and bone, and nerves and brain is no longer justified.—Frank Leslie's.

Good Uses for Old Newspapers.

All old newspapers should be saved, folded neatly and given a place in some closet or on a shelf. They can be used for packing china, glass or tin, and they are the best possible articles for cleaning windows or mirrors; in fact, nothing polishes glass as newspaper does. Take a newspaper, or a part of one, according to the size of the glass. Fold it small and dip it into a basin of clean, cold water; when thoroughly wetted squeeze it out in your hand as you would a sponge, and then rub it hard all over the face of the glass, taking care, if it is a mirror, that it is not so wet that the moisture will stream down the glass, also that no drops get beneath the frame and behind the glass, as they will remain there in bubbles and cannot be dislodged without removing the board at the back. But there is no danger of such accidents if the newspaper is merely moistened or dampened throughout. After the glass has been rubbed well with damp paper, leave for a minute or two; then take a fresh paper folded small in your hand and rub the glass thoroughly with it until it looks clear and bright, which will be surprisingly soon—almost immediately, in fact. Finish with a fresh piece of newspaper, thoroughly dry. This method, simple as it is, found on trial the best and most expeway of cleaning mirrors or any plate ving a clearness and polish which be so soon produced by any other Window panes may be cleaned in this manner, also the glasses of spectacles. The glass globe of a lamp may also be thus cleaned. The efficacy is attributed to the materials used in making the printing ink. Besides this, one is always wanting paper for singeing fowl, lighting fires, etc.—Philadelphia Call.

The Working Girls of New York.

If any person has a desire to know just how much human nature can endure, and yet live on, he has but to investigate the actual condition of the working girls of New York, and by that time it will seem wonderful that the rivers are not full of despairing suicides. In one house live twenty-two working girls, not all of one family nor all of the same trade, and yet all belonging to one sisterhood of suffering, so that the song of the shirt might with equal propriety be sung of them all, as far as their misery is concerned.

The younger girls of families, or sisters of those who work in the harder trades either go to learn trades or else work at paper box making, at which they earn about $1.50 per week, or making pills for druggists, which pays about the same, or else as cash girls in stores, or capping and labeling medicine bottles and packing proprietary medicines. The labor in all these different businesses is light, with the exception of that of the cash girls, which is a strain that few strong men could bear under the most favorable conditions, and when is taken into consideration the fact that these girls are just passing the most critical period of their lives, when good, wholesome food, outdoor exercise and tranquil minds are needs imperatively demanded by the system, it is the cruelest burden to lay upon them. The constant nervous strain, the hurrying to and fro in heated, crowded places, the scoldings and fear of fines, and the improper food they get, let alone its insufficiency, makes it a wonder one of them lives through it.—New York Mail and Express.

A Short Chat About Oatmeal.

No one can live long in a Scotch community without noticing the healthful look of the children, whose food consists largely of oatmeal, compared with those fed on fine grains, or even groats, which are the same, only without the husks. This chaff or husk, however, which is left in the meal, contains some points that act as a stimulant on the coats of the bowels to keep them active without medicine, and render this food of great benefit to the dyspeptic. There is no method of cooking oatmeal equal to the making of porridge, and when properly prepared it is generally a favorite dish for breakfast. "What makes your oatmeal porridge so good?" is a frequent question in our house from strangers, and they think the meal must be of superior quality. But to prepare it properly the water must be boiling, necessary salt added, and the oatmeal then stirred in slowly by sifting it through the fingers. The process must not be hurried if lumps would be avoided. When it begins to boil up well, stop stirring and close the pot tightly. Set at the back of the stove while you cook the rest of the breakfast. Lift the porridge without any more stirring, as it is this that breaks the grain and makes it waxy. The Scotch do not stir with a spoon, but with a smooth, flattened stick called a "spurtle," that any one can make according to their own idea. This gives more evenness to the mixing, and if cooked in this way the porridge will be sweet, whole-grained, and wholesome.—Annie L. Jack, in Good Housekeeping.

"Punch and Judy" is Degrading.

No sane parent would paper a child's bedroom with representations of murders and executions from The Police Gazette, and yet the exhibition of Punch and Judy offers this and nothing more, and does it in the pernicious form of action instead of picture. From beginning to end the performance has not one redeeming trait. All the fun lies in the fact that Punch successively knocks on the head or otherwise slaughters his baby, his wife, the doctor, the policeman, the servant, and such others as the varying ingenuity of the operator may introduce, that he counts the corpses over, hustles them about, and stuffs them into coffins with every form of irreverence; that for these offenses he is haunted by ghosts, executed by hangmen, and dragged down by demons. It is not strange that there should be city precincts so degraded that this sort of thing should just meet the public taste. In the old time Seven Dials of London or Five Points of New York it might seem at home, and perhaps be regarded as a moral exhibition. The strange thing is that it should be selected by refined and high minded parents for the delectation of innocent children amid the roses and perfumes of summer gardens—"T. W. H." in Harpers' Bazar.

Do Women Demand too Much?

For myself I do not blame any woman for expecting or getting everything that is pretty or enjoyable, and therefore her birthright. What does make me sick at heart, though, is to see a member of my own sex demand everything and give nothing but the barest-boned honor in return. There is rarely a woman who does not look the comelier for smiling; there is certainly not one in existence, no matter how cherished, who wouldn't be the better loved for returning a favor with at least a pleasant word, and a kindness with a smile. Why is it? Oh, why is it that more girls are not brought up not only with the idea more clearly shown that more flies can be caught with sugar in a day than a spider can catch with a web in a week, but also that the fly likes the sugar immensely, while he is more than likely to lose one or both wings in the web? It is well that a man should have a head, and it is well that he should have a heart, but he is not "real nice to live with" unless his wings are perfect.—Cor. New York Graphic.

The Risk of Cleaning Pictures.

The question of picture cleaning is one of the most complicated that can be. Suppose you leave a very dirty picture as it is, do you see, can you possibly see, what the artist painted? Assuredly not. And why should decent people tolerate dirty pictures when they will not tolerate a dirty tablecloth! The answer is that, if the picture could be cleaned as safely as the tablecloth, it would be done without hesitation, but that cleaning may possibly remove light glazes and scumblings along with the varnish, and that if these glazes, the finishing work of the artist, are once removed, no human being, except the artist who painted the picture, can replace them, says an acknowledged authority. But by the time a picture urgently wants cleaning the painter has generally been for many years in his grave. Therefore, in having a picture cleaned, you are risking that which cannot be replaced.—New York Journal.

Women in Industrial Occupations.

The proportion of women who engage in occupations outside the household is smaller in the United States than in foreign countries, but in no country is the proportionate number engaged in superior industrial occupations equal to that in this country. Of the 2,647,000 women in work without the shelter, 595,000 of them are engaged in agriculture, most of them colored women in the southern states; 632,000 of them are in manufactories, of whom about one-half are in New York, Massachusetts and Pennsylvania; 282,000 are milliners, etc., and 52,000 are tailors. Of the forty-four occupations recorded as "personal service," forty find women in them. The 525 female surgeons and physicians in 1870 have increased to 2,474, the 7 lawyers to 75, the 65 clergymen to 165; the number of laundries from 61,000 in 1870 to 122,000, and 108,000 of these are kept by women.—Chicago Tribune.

Women as Railway Crossing Guards.

The Prussian state railways have for some time past employed women as guards at crossings. In order to enable the male guards to give their whole attention to the good condition of the roadbed, the service has been divided into two parts, namely, in track and crossing service. While the former is only done by men, the latter, consisting chiefly of the closing and opening of bars and the lighting and sweeping of crossings, is done by women—in most cases either the wives or widows of guards. On the passing of trains these women, having white and black scarfs round their waists and arms, and holding a flag in hand, are to stand at the crossing. Their daily wages are from fifty to seventy-five pfennings (twelve and a half to nineteen cents United States currency.)—American Register, Paris.

Salt and Water for the Feet.

If the feet are tender and painful after long standing or walking, great relief may be obtained by bathing them in warm salt and water. A large handful of salt to a gallon of water as warm as can be borne is the proper proportion. The feet should be immersed and the water thrown over them with the hand, and also over the legs as far as the knees. When the water becomes too cool, dry the feet and legs, rubbing with a rough towel upward. Neuralgia of the feet has been cured by perseverance in this method night and morning. Mrs. T——, who knows of the efficacy of the foregoing, writes that persons with weak lungs or bronchia, as well as weak throats, are wonderfully benefited by gargling every morning with strong salt and water.—New York Commercial Advertiser.

Why Men's Neckwear is Cheap.

One reason why the making of men's neckwear has become so cheap is that many married women and young girls of fairly well-to-do families wish to earn something for pocket money, and, thinking this light and not unpleasant work, take it home and do it. They do not depend upon that for their bread, and so do not have the same reasons for trying to uphold the price, which is now less than half what it was three years ago. The women and girls who work at cravat making are generally of a superior class, mostly such as have seen better days and are ill-fitted to battle for justice, or of those who do not really need money and do not realize what a dreadful struggle it would be to live entirely from the product of their work at this trade.—New York World.

Plea for an Overworked Husband.

Surely there can be no sharper pang to a loving wife than to see her husband staggering under the weight of family life; worked almost to death in order to dodge "the wolf at the door;" joyless in the present, terrified at the future; and yet all this might have been averted if the wife had only known the value and use of money, and been able to keep what her husband earned; to "cut her coat according to her cloth," for any income is "limited," unless you can teach yourself to live within it; to "waste not," and therefore to "want not."—Cor. Harper's Bazar.

Care of Babies in Summer.

The increase in infant mortality has caused the health board, in a circular signed by Gen. Shaler, to call the attention of parents to the care of babies. Under the heading of "Nursing of Infants" it says:

"Over feeding does more harm than anything else. Nurse an infant a month or two old every two or three hours.

"Nurse an infant of six months and over five times in twenty-four hours, and no more.

"If an infant is thirsty, give it pure water or barley water; no sugar."—New York Sun.

Something Pitiful in the Sight.

Is there not something pitiful in the sight of a big, lovely, and good man losing his brains and cramping his soul in the vain endeavor to make some disagreeable, selfish, hateful woman contented and happy? Every one has seen such cases, I am sure, has seen early work and late labor, never tiring devotion and unceasing thoughtfulness bring nothing sweeter in return than the old cry of the leech's daughter, "More, more."—Cor. New York Graphic.

The Girls of Fifty Years Ago.

Does any one suppose that the girl of fifty years ago would have been satisfied with a homespun dress if all sorts of pretty materials had been as plenty and as cheap as they are to-day? Fifty years from now the boys and girls of to-day will be far enough advanced to take a retrospective view, and then they will be seen with spectacles on their noses lamenting the degeneracy of the times and telling of the wonderful feats accomplished by Susie or Nellie in the days when they were young.—Lewiston (Me.) Journal.

How to Cut Hot Bread.

A practical housekeeper says if the necessity of cutting hot bread be imperative the moist unpleasantness may be obviated by using a warm knife for the purpose. The heating of the steel prevents the chill which causes the sodden look so well known to those who have been compelled to cut the warm loaf. A napkin should be laid upon the plate upon which the slices are placed.—Exchange.

"Warmed Up" for an Invalid.

When there is a bit of steak or chicken to be "warmed up" for an invalid's meal, or for that matter, for a well person's either, don't put it in the oven to dry out all the juices. Lay the cold remnants in a closely covered saucer or tin pan, and set this over a kettle of boiling water; steam it, in short.—New York Market Journal.

Preserving Unfermented Grape Juice.

Cook the grapes, strain the liquid, sweeten and cook a few moments. Seal in air-tight jars the same as fruit preserving. If perfectly done this will not ferment, and, mixed with a little water, is a good thing for the stomach in many instances where a tonic and not a stimulant is needed.—Philadelphia Call.

Near Approach to a Happy Life.

Mayor Hodges, of Baltimore, in addressing the graduates of the Eastern Female high school of that city, said: "I believe that you may make the nearest approach to a happy life by living according to these three rules: Have something to love, something to do, and something to believe."—Chicago Herald.

The colleges of this country contain 18,000 female students.

Composition of the Spider's Thread.

The spider's thread is composed of innumerable small threads or fibers. One of these small threads has been estimated to be one two-millionth of the thickness of a hair. A scientific experimenter once drew out from the body of a single spider 3,480 yards of thread or spider silk—a length a little short of three miles.—Chicago Herald.

The authorities of Central park, New York, are feeding the animals in the menagerie horse meat exclusively.

Two Theories for Cooking Meat.

A Frenchman will take a roast of beef, or in fact any solid meat, and subject it to a long though gradual action of heat, so that all the fibrous parts would be thoroughly cooked. That would leave but little work for the digestive organs to perform. An English cook, on the other hand, would build a roaring fire and would roast the beef only on the outside, leaving the inside rare. He allows only a little time for broiling or roasting, because his theory is that any other process destroys the genuine flavor of the meat.

The point of flavor is the one on which the two cooks split and therefore their philosophies run wide apart. "No flaver can be invented," says the Englishman, "which can approach that of meat. The flavor of meat must not be meddled with. Whether the dish is to be of beef, or lamb, or mutton, that process is best which can keep the flavor of each meat distinguishable above any sauce or condiment that may accompany it." Nothing, in the Englishman's notion, can equal the flavor of the juice oozing from a nicely roasted joint or rib when sliced. The Frenchman can make an endless variety of flavors from the same meat, in neither of which will that of the original meat be recognized. That idea, enlarged upon, makes the difference between the two methods of cooking.—The Argonaut.